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Ruby Booth

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Date Oct 23, 1973

Maudie Gladnick
(Signature - Interviewee)

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Date Oct. 23, 1973

Ruby Booth
(Signature - Interviewee)

Wayne W Va
Address

Date Oct. 23, 1973

R. I.
Marianne Brewitt
(Signature - Witness)

Maude Chadwick

The following is an interview conducted by Marianne Brewick and includes three generations from Garretts Creek Hollow. The interviewees are: Mrs. Maude Chadwick, Mrs. Ruby Booth, and Mrs. Maude Keriokoff. This interview was conducted October 23, 1973.*

MC: . . . bout when I was a girl at home.

MB: Okay.

MC: They was 9 of us children and father was very strict and we, all the places we got to go were church and Sunday school and to school and back. That was the end of it. And they was 5 of us girls and we had, uh, work, do the boys work, / MB: Like what? / no boys and we had, uh, carry water from a spring a (clock chimes) right smart distance and had to drag in poles and chop um up for stove wood and we had, uh, father raised a big bottom of cane every year and we had to strip cane and help make molasses and work in the corn field and cut stalks and do all such work as that on the outside / MB: Oh. / and . . .

MB: Did you go to school?

MC: Go to school, yes I went to school to / RB: Up to the 8th grade, didn't ya? / yeah all, all went to school.

RB: Back then that's about as for / MB: Yeah. / as they got.

MC: I didn't go to high school, just went through the grades (voices in background).

MB: Was it a one room school house?

MC: Yes.

MB: Tell me about it.

MC: Well there isn't much to tell about it only (laughs) it's just a . . .

*Introduction provided by transcriber.

MB: What'd it look like? What did the room, what did the room have in it?

MC: Well it was just a one room school with a big, one of those big stoves in the center of it and, uh, . .

RB: Pot belly (laughs).

MK: Yeah.

MB: What kind of books did you use?

MC: You say what kind / MB: What kind of books? / Well I, (laughs) I don't remember.

MB: Wha-did you have any or did he just talk all the time?

MC: Oh yes we had books, plenty of books but I don't remember the names of um now. Yeah, we had plenty of books and, uh, the usual, English and geography and spelling, and arithmetic and language and all of the . . .

MK: Where was your school granny, where, where, where'd you all live then?

MC: Lived at the mouth of Buffalo Creek and Dunley was the name of the post office then.

MK: Oh yeah.

RB: They still call that, it was in the paper the other day and call that.

MK: Dunleys, I've seen that lots of times.

MB: Yeah, I have too, when they got flooded.

MC: You know where Buffalo High School is now, / MB: Uh, huh. / well, uh, our school was just down this way bout a mile I guess below the Buffalo High School and it's in, turned into a dwelling now.

RB: But back then the, uh, 8th grade when you went through _
alot of people taught school when they / MB: _Um, mmm._/
got through the 8th grade. / MK: Um, mmm._/ you know
Professor McClure taught school out here at Wayne then
the people that graduated under him could teach school.

MB: Hum.

MK: But we didn't have a high school at Wayne.

RB: Didn't have no high school and he was, I don't know
/ MK: 20's I guess._/ then they were all good students
when they got through his school (laughs). He was an
excellent teacher.

MC: What times, do you remember what times you went to school
so you could get home and help around the house?

MC: Yes, we all had jobs to do when we got home (laughs).

MB: Do you know what time it was, you didn't go till 3:00,..
did you?

MC: Well it was usually 4 / MB: Oh 4, really?_/ when we got
home, yeah it'd be 4 / RB: Use to be from 9 to 4._/.
We had about a mile and a half to walk down the railroad
track to home and, uh, or maybe a mile and a quarter and
it was usually 4:00 and we got home mother'd have supper
ready usually when we get home (laughs).

MB: And then you'd do your chores after supper?

MC: Yes, we would carry in the water and get in the wood (laughter).

MK: Was the heating in your house all by wood, granny?

RB: She didn't understand you.

MK: Was your heat, did you heat with wood, did your stove burn
wood / MC: Yes._/ or coal or what else?

MC: Yes we, we, the stove burnt wood.

MB: What kind of vegetables did you grow and fruits?

MC: Well the usual as we grow now in the garden everything that we grow now and cane and corn, we always raise corn and cane every year and . . .

MB: What do you mean by cane, I don't know what that is?

MC: It's real RB: That's what you make molasses out of.
you know, what you make molasses out of?

MB: Sorghum, you mean?

RB: Uh, huh.

MC: Sorghum cane and . . .

MK: Did you all have a molasses mill?

MC: No, no we hired somebody to make it.

RB: My brother made molasses this year up here bove Wayne, I mean . . .

MC: There was Chadwick man, Bryant Chadwick made our molasses for years.

MK: That isn't how you met granddaddy is it?

MC: And he could really make um.

MB: What was courting like in your day, RB: Courting? ..
courting or dating?

RB: Courting, oh.

MC: Well I (laughs) wouldn't know.

MB: Oh come on now.

RB: Dad wouldn't let um date I don't think (laughs).

MK: How did you meet grandpa?

MB: How did you meet gran. . .

MC: I met him at a pie, a pie social, box supper and pie social and I never saw him but a few times before we were married. He left and went to Missouri and stayed 2 years and, uh, when he come back we married in about 2 weeks and I hadn't never saw him very many times in that 2 years. Never saw him any in the 2 years but I saw him just a few times fore he went off. Wrote letters backwards and forwards that's how we courted (laughter).

MB: How did some of the oth-how did some of your sisters court?

MC: Well, uh, just about as they do today (laughs).

RB: Only they didn't have cars to get around.

MC: Only they didn't have cars, they had horses / MB: Where would they go to? / had horses and buggies and, well just to church and Sunday school about, and maybe take a drive or something like that.

MB: Were they allowed to go out without their parents at night?

MC: Yes, yes, they were . . .

MK: Did they go in groups or, / MC: Huh? / did they go in groups like a whole bunch of um or just by / MB: By themselves. / themselves?

MC: Well, uh, sometimes they would be others go along, sometimes they just leave out themselves.

MB: Were they strict regulations about being in at a certain time or they'd get the strap (laughter)?

MC: No, not in particular.

RB: They knowed not to stay out too late.

MC: He wouldn't allow us, dad wouldn't allow us to stand outside and talk after we come home (laughter).

MB: You didn't never swim the creek (laughter)? How, what did your mother do around the house, what was her day like?

MC: Well she had so many children she kept busy all the time taking care of them and we all had long hair, heads of hair and she all, had to comb that and plait it up, you know how they use to plait um, plait up and hang down your back in a braid when we went to school and then she had little ones all the time to take care of and she didn't work any outside in the garden or any place but she just took care of us and done the cooking and the house work.

MB: What kind of a stove did you have or did you do it over an open fire?

MC: No we had a, a cook stove but they, we had a grate that we burnt the wood in, in the, for heat, burnt wood in the grate for heat, big fireplace, had a big fireplace and throw in them big back logs, you know, and then put another one up in front on "dog irons" as you call um and build a big fire in that big fireplace and . . .

MB: Is that how she would cook over the fireplace / MC: No. / or did she use the stove?

MC: She cooked on a cook stove.

MB: She cooked on the cook stove.

MC: She had a big skillet, big iron skillet with a lid on it that she would sometimes bake bread down on the, for supper cook bread in that big skillet and, uh, . .

MB: What did you call that kind of bread, did it have a special name?

MC: Well I don't remember now but I don't think so.

MB: Well like / MK: Like cornbread. / sour dough or anything?

MC: No, it wasn't sour dough but I don't, she would, uh, put coals up on top of that big lid and sit the, the skillet set down in the coals, you know, and then she'd put coals up on top of that lid and cook bread in there.

MB: Did she have any yeast to use, did you make your own yeast or was it bread without yeast?

MC: Well it was bout like it is now make, made light bread occasionally, / MB: Did she make? / yeah.

MK: Did you have a, a starter dough, granny, you know, like you just kept it all the time for that.

RB: People use to do that.

MC: I don't remember mother having, I don't remember mother having but I had a aunt that kept it all the time / MK: Yeah. / but I don't remember too much bout mother having it and, uh, . .

RB: They quilted and made their own quilts.

MB: Yeah, could you tell me bout quilting? What were your, did your mother do that, did all the children start in on it or was it just something that the older woman did, quilting?

MC: Well mother done the quilting usually, I never did learn to quilt (laughter), I can, I can try but I don't do no good at it. I never was, uh, could be still long enough to sew or quilt, I always wanted to be up and a going, you know, do outside work, er, doing something else I never did get interested in it, in sewing. And, but mother quilted all the time and she quilted and knitted and sewed.

MB: Did she spin any?

MC: No, she never, she never had a spinning wheel.

MB: Where did you get all your material from?

MC: Well, uh, usually Huntington. They'd drive to Huntington in a buggy, horse and buggy.

MB: How long would that take back then?

MC: Well not too long, it wouldn't.

MK: Were there passenger trains granny that went by your house?

MC: Yes, yeah there was passenger trains went and the depot right up at . . .

MB: What year about was that when the train came, do you remember (voices in background)?

MC: No, I don't remember, I can't remember now when it come but . . .

MB: I mean how, do you remember if you were a small child, did they have the passenger trains?

MC: Well I, long as I can remember, uh, the trains but I don't remember how.

RB: It went up to the front of their house.

MB: What are they used for now, coal?

RB: Yeah, it's the same, same, this same line that goes up East Lynn, you know.

MK: Yeah, we crossed it about 4 times on (laughs) the way up here.

RB: Well it goes by their house down here.

MK: Nobody ever looks for the train these days cause it just doesn't go but about once a week if that often, / MB: Huh. / there's not that much coal coming out of there now.

MB: How often did the train run, was it every day or every week?

MC: Yes, yes the train come up every morning and, uh, . .

MB: Did alot of people use it from your town or did they take their horse and buggies more?

MC: Well, uh, I can't remember that but I don't think they was too many. Then they was, uh, East Lynn Local that'd run daily backwards and farwards up and down everyday for several years and then it was finally cut off.

MB: What did you like doing best as a child, what was your favorite form of recreation? Should say what were, what did your parents allow you to do (laughs)?

MC: Well I, I don't, (laughs) I don't really know.

RB: Visited the relatives and have games and things probably.

MC: Yeah, we . . .

MB: Did you do special things on holidays?

MC: Yes, bout like, uh, we do now and we'd usually go home of a Sunday with a girl friend from Sunday school and spend the day and have dinner, enjoy that and they would come home with us and we would get out and take walks (laughs).

MB: Did you, when did you, did you have a radio?

MC: No, we didn't have no radio, no we, we didn't have no radio.

MB: Do you remember a-anyone ever having a newspaper?

MC: Well I don't remember how soon we had it but father went up and met the train everyday to get the paper but I don't, uh, I don't remember how soon we got the paper how long, how old I was when we got it, knew anything about that. And then after father died why my brother lived then he would meet the train and get the paper everybday.

MB: Which paper was this?

MC: Well it was the Huntington paper.

MB: Let's see. I'm trying to think (laughs). Could you just kind of tell me what, what a day would have been like for your mother, what she would have had to do from the time

she got up to the time she went to bed for all you children plus all the things she had to do around the house, just how she did things cause I know they didn't have vacuum cleaners or dishwashers or / MC: Well, uh, she . . . / washing machines (laughs).

MC: Yeah, she washed on a washboard and wash, she washed and ironed and cooked our meals and keep us clean she'd . . .

MB: What was a meal like, could you tell me kind of the things you ate?

MC: Well she, we had, uh, sweet potatoes and she, oh, she'd cook tomatoes and have sweet potatoes when we'd come home from school sometimes and I still love those sweet potatoes and cook tomato over it (laughter) / MB: I've never had that. / and they had the usual that, uh, meat and liver. Father liked liver and she would, / RB: People killed their own meats, you know, back in those days and of course when we were raised too. / people today fry the liver but, uh, my dad loved it to just put it on and boil it and, and put it on the table and eat that a way. Boil the liver you know and that's what he liked it and that's the way she, I don't remember too much about her frying it but, uh, we had, uh, / MB: Was. . . / kept a cow and had butter and molasses, we always had plenty of molasses (laughs) and butter and we had plenty of blackberries, we picked blackberries and had blackberries and blackberry jelly and . . .

MB: How did she make the jelly did she, did she have the, what kind of, uh, how did she preserve the jelly?

MC: Well she just made it the old time way with the juice and the sugar, you know, like make . . .

MB: But what did she put it in?

MC: She put it in glasses and we got, usually got glasses then with lids on um, bought um, you know, the glass with the lids on um and she put it in them glasses with the lids on um.

MB: What did she have to do around the house each day, or did

she have you children help her clean the house?

MC: Well we all helped us children, uh, usually done . . .

MB: What was your, can you tell me what your house was like, how many rooms it had and, and uh, . .

MC: Well we just, we just had 3, 4, just had 4 rooms, / MB: Upstairs or downstairs? / 4 rooms and a porch.

MB: Upstairs or downstairs?

MC: No, we just had the downstairs and a great big room like this and then, uh, 2 bedrooms and a, and a kitchen, long kitchen that come across it.

MB: Well let's see (break in tape).

RB: . . . I can't remember nothing (laughter).

MK: Well it seems like, uh, granddaddy's brothers came over from Virginia and, uh, some of um settled here and some of um in another part of Wayne County and then granddaddy always thought that their section of the Booths were the same section that was John Wilkes ancestors too but they came early, in the early 1800's I would say because this house, this old house down in back of here was, uh, built / MC: Fore the Civil War. / just before the Civil War, they were living in it and there were 2 big log sections then betw-there was an entry way in between and one of um had the kitchen and that sort of thing in it and the other one had the living room and the bedrooms in it and then, oh, in the 20 or later any way they, 1900 or something they tore one of um down and then built the kitchen and so forth on out this way so you had to walk through the outside.

RB: That's the way I raised my family going through the porch to the kitchen (laughs).

MK: In the living room to the kitchen you had to go on the outside no matter how bitter cold it was (laughter). But then granddaddy's Chadwick family was from Germany, part

of um / RB: Yeah, grandma, grandma's was fu-they were Germans from Germany, not the Chadwicks I don't think, Osners. / the Osners.

RB: The Osners, they were from Germany. Now I don't know where the Chadwicks is from (laughs).

MK: Well I tried to think and I don't know whether that's a Germany name or an English name or / RB: I don't, I don't know. /.

MB: I think it's English, / RB: Probably is. / alot of this area is Scotch-Irish.

MK: And then, uh, granddaddy's family went to Missouri with, uh, the Mormans.

RB: The Mormans for a year.

MB: Can you tell me bout the religion?

RB: Well I don't know much about the, their . . .

MB: Just what it was like for your family?

RB: Well you see that was before my time when, uh, when they went to Missouri, my grandmother went to Missouri before, well fore dad and mom was married and that's how come him out there you see after they went out there he went out there and, uh, of course I don't know there use to be a Morman Church over there but oh that was long fore, tore down fore my time and, uh, but when we were out to Missouri, uh, we went to, they went out there with Mormans but they belonged to what they call the Latter Day Saints. It's almost alike I guess and we went to their church to prayer meeting one night and, uh, except they call their preachers the Elders and the, I believe the, the pri-no it wasn't a priest, but they were very much like our Baptist, I mean they had testimony meetings and they's one, when we were in Missouri and they was one old man got up and testified and he was from right across the hill here from Tom's Creek, Maggers, / MB: And he'd gone too? / yeah he had

went out there and he, he was saved, I don't know what kind of church he was saved in here but he was out there and it, they was very much like, you know, just the ordinary, uh, service of, that is of, prayer service and, and uh, . .

MB: What was your, uh, church life like here, when you were growing up as a girl?

RB: Well I went to the Baptist Church same one I go to today it's over on White' s Creek and, uh, I, dad and mom didn't, we didn't have any, uh, way of going only, and I went mostly with the neighbors in their, use to when I was in little in their wa-they had a, we call the express wagon it wasn't like a joy and went to church with them. We rode horseback to church just whole bunch of young people and then we'd walk, it was bout 3 miles but we walked to church / MK: That's where the social activities were. / yes that was mostly, whole bunch there'd be of young people, you know, and alot of the parents, you know, went along from up our way and, uh, to church and . . .

MB: What were the socials like that the church have, did they have one every Sunday?

MK: Did you have a party, / RB: No, we didn't . . . / dinners and that such?

RB: Well no, they had their homecomings and things now but we, uh, we do have a kitchen in the church now, we have a, our social, but back then they just, when they have a get together it was in the summertime I mean to bring food and they had picnic on the outside, didn't have any, uh, back then.

MK: The schools once a year would usually have a, what they, what she said a box supper or a pie social / RB: Yeah. / and all the young girls bake something or fix a basket of food and then the boys, those were auctioned off and the boys . . .

MB: Do you remember that?

RB: Got your pie, you know, they got to eat your pie with ya (laughter).

MB: Was that how young people would meet to go RB: Yes. courting and stuff, RB: Well. what was it like in your days when you went courting, well dating whatever you want to call it?

RB: Well we had, my, we had, as my husband would borrow his brother-in-law's car when we went together and we went places, course he'd come we'd go to church. We'd go to town to the show and stop and get a barbecue coming back (laughs). And, but we dated going back and forths from church, you know, we always boyfriends to walk with and, now we had quite a few parties dur-in the neighborhood, you know, like birthday parties and things, play games and then we'd, we went to school we'd stay all night with one another as mom says, uh, we use to get together that way, you know and, but uh, . .

MB: Did you have any corn husking parties and . . .

RB: We had, use to have when they made molasses we'd have a, a cane stripping parties and then they use to have bean strings and apple peelings and, you know, the whole neighborhood'd get in and have fun that way.

MB: Would it just be your neighborhood or would it mainly be your family?

RB: Well be the, all the neighbors would come in, they were good and back then they, uh, someone go to build a barn the whole neighborhood'd come in, uh, uh, do something. They'd have a, they call sproutings back then, they'd clean up a field of ground why the, oh neighbor men would come in and help, you know, do things more than they do today, MB: Um, mmm. uh, . .

MK: I told her on the way out that's the way they did the hog killings sometimes.

MB: Yeah, can you tell me about that?

RB: Oh, my daddy killed hogs for everybody from here and yonder just they go to kill hogs they call for him to come and course we didn't have a telephone then but they'd come and tell him he'd go help um, you know, kill hogs. I doubt whether he ever charges um anything, did he mom?

MC: No, I don't think so.

RB: I don't think he ever did, he just, he just loved that and, uh, and he, they just call for him, course they give him his dinner (laughs) and, but he, they didn't, now my brother has a slaughter house, you know, Chadwick Slaughterhouse now and, uh, his boys runs it and kills hogs and everybody don't do that at home anymore they take um to over there.

MK: Tell her what the day was like.

MB: What was it like the day, the day was like when you killed the hogs?

RB: Well it was plenty of work (laughs) it was around here we, we use to not, how many years ago did we start taking them over to Curt, / MK: 15. / we've had hogs, we've been married 40 years and in that 40 years those last, oh, 5 years I'd say is the only years that we haven't had hogs to kill and then, well the year before last I guess it was we had hogs but he bought some last year but this year we haven't bought any so for to butcher but we've always had hogs and meat in the meat house and, and in the freezer. We haven't had a freezer all these years but what use / MB: How did you . . . / to we'd can the meat, can the scraps what we didn't salt down you see we'd put it in the cans and can.

MB: How did you can it?

RB: Well we'd just cut it in pieces and put it in the can and put salt, a teaspoon full of salt to the quart or 2 for the half a gallon and, why we had to cook it bout 4 hours I think to keep it but it was good. And we have killed

beef and just put it in the can.

MB: What'd you put over the top to . . .

RB: Well we had the sealer lids, / MB: You had the sealer lids? /
seals it up and, and uh, now back in mom's day when they
use to can tomatoes and things they'd put, use, for they
got glass jars they put um in tin, er, yeah and they had
little lids that fit down like a, sort of like a paint
lid would now and they poured paraffin around that and kept
it for we got glass of course I, I can remember something
a little bit about that way back yonder when they canned
like that.

MK: Start when, when we got up and tell her about hog killing
days.

RB: Oh that (laughs).

MB: Right from the beginning.

RB: Well (laughs) I, I don't know, Maudie can probably tell,
remember more bout hog killing.

MK: I'll help ya.

RB: Well we got out before daylight and put big kettles of
water on, big, uh, barrels, didn't they, put a fire under
big barrels and, uh, course when they killed them they had
this, poured this hot water over um, they couldn't put
boiling hot but and take . . .

MK: They shot um didn't they, the hogs?

RB: Yeah, / MK: Then they stuck um in . . . / yeah you shot
um and, and the, a certain place here and they knew just
where to stick that butcher knife in bout that fer, you
know, where all the blood run out. And then they . . .

MB: Did they make blood pudding with it or use it for anything?

RB: No (laughs). I've heard of that . . .

MK: Not in this country (laughter).

MB: That's Germany, / RB: Yeah we . . . / MK: England. /
England.

RB: No, that was just, / MB: Too much? / MK: Yeah. / after
that, after they did that why they . . .

MK: They strung um up by the heels and with a rope and dip um
down in . . .

RB: Yeah, they had a pulley of a thing they dipped, I have
seen um pour it on but the best way, had a barrel and
they, you know, just pulled um up and down that till
the hair come off and then they have certain little
things they scrape that off with and, uh, scrape all
the hair off.

MB: I didn't even know hogs have hair.

MK: Yeah, they do.

RB: They have to scrape all that, I tell um they didn't give
as good as they do at the butcher shop any more (laughter).
But they'd, uh, get all the hair off and then they string
um up, take the entrails out. Now over at the butcher
shop now they put um in the cooler and, you know, you,
slices up better, uh, trim it better when they, but they
just trim it while it's hot (clock chimes) and we'd,
they'd cut the fat off for lard and we had to render
that out see, cut it up in little pieces and render it
and then we, uh, all the scraps we's grind them up and
we had a little sausage mill and fasten on a table we'd
put those scraps in there and turn it and we'd have your
sausage.

MB: How did you preserve your sausage?

RB: Well we ca-we fried it in the little, made it in cakes
and fried it till it had all the water, you know, out
of it, put it in the cans and seal it up and it, I've
got some down in the basement's been down there for 4 or

5 years but it's still good I know it is cause I opened some not very long ago and, uh, then we'd take the heads and made head cheese, we called head souse we called it and we cooked that and . . .

MB: What is that?

RB: Well it's just the scraps off of the head. You cooked it and then you took it off the bone and, and just, uh, work up and we put sa, er, pepper and salt, I think sage if you wanted it in there and, uh, worked up and then you put a pound of dark, / MK: You put vinegar in it. / yeah, you could put vinegar in it, sometimes we did and sometimes we didn't and you can put it down in a jar, crock and it'd just slice like, uh, this lunch meat at the store and they put the ears and the, in it and, uh, the head part and that was a job to clean all that old head out.

MK: (Laughs) I never liked souse any way.

RB: But it wa-it was pretty good, we got so in later years we co-we wouldn't eat it we just threw it out to the dogs (laughs). Didn't care about it, you know, and, uh, what, trim bout all they was off, put it in the sausage in the last few years and I just threw it out, just throw the bones out to the dogs. We always took the brains out though, we loved the brains, all of um did, he'd split that head and take the brains out then we'd scrambled them with eggs / MB: Hum. / for breakfast (laughs).

MK: Sounds gruesome but it really tastes good.

RB: Yes, it does, you can buy brains at the store. They're probably expensive now.

MB: Well what'd you do, how did you divide the meat up, did the family that killed it get to keep it all or did you divide it among the neighbors that helped you?

RB: Well we always give the neighbors a mess of um that's when we killed um we had 2 or 3 hogs to kill and of course

we had neighbors we'd give a mess of the meat but we'd put it in the meat house and put salt on it. Country ham and the bacon, they'd keep, that bacon would keep oh till the next fall. You, we put, uh, now dad always smoked his meat. He'd take, uh, hickory wood and, uh, corn cobs I think and put it down in a barrel your meat, hung it up, you know, after it cured so long in the sauce you'd hang it up and that smoked it and it keeps good. We kept it in different ways but I always put mine in, uh, paper bags and then down in a cloth sack and hung it up till the bugs nor nothing couldn't get to it after it (laughs) cured and we made it that way, we had our own lard and our own meat and we killed a beef not, back use to, not for several years we'd kill one. We use to kill one and can it but oh when you all was little bout much as we had beef was people come around selling it in the neighborhood, you know, they'd kill one just take it and peddle it around and stuff.

MB: That was easier (laughs).

RB: Yeah.

MK: But to make that lard we had to cut all those, all that fat up into little tiny squares and then you put it in a big iron kettle like / RB: We still got one in there. / yeah, must, I don't know how many gallons the thing would hold and you built a fire under it with wood and so, then you have this big long wooden paddles, / RB: When Maudie was 11 years old she made a kettle of lard. / that was my job to stir the lard and, uh, so you had to keep the fire going and stir it so it didn't scorch on the bottom till all the / RB: Grease. / lard, the grease rendered out of these, / RB: Cracklins, they called them cracklins. / uh, little pieces.

RB: People use to like to make cracklins and put it in their cornbread but it's too rich I didn't (laughs) like it. Then we made soap out of cracklins, out of the, what was left of the, you know, that was after they rendered out we made lye soap.

MB: How do you make that?

RB: Well (laughs) it's been a long time, (laughs) but we just put it in back in this big kettle and put lye in there and so much water.

MB: Where did you get your lye, from a store?

RB: Uh, huh. Now old people use to, I don't know take their ashes from their fires some way kept pouring water on them or something and made lye but I never did know, / MK: Had to have a certain kind of wood. / yeah I think so and made their own lye but I never knowed nothing bout that, we just bought it, they come in little cans bout this high and just put it in there and when it got done why it'd just . . .

MK: Did you cook it mother, I've forgotten what you did?

RB: Yeah, you can, you could make what you called cold soap if you had good, uh, solid grease or butter or something you could just put your lye in there you didn't have to cook it but that you had to cook it I guess to eat up that meat, / MK: Yeah. / fat part or something. But, uh, when it got done you let it sit there till it got cold and it just sliced out / MB: Hum. / course some people use to make the, kind of a liquid soap and put it in a barrel and just take that out. But it was, it would dry, you could put it out on boards and things and it'd dry out till it was hard but the way we use to wash on a board it was ki-, little soft you could rub it on to your clothes (laughs). But . . .

MB: Did it get, work better than the soaps you get today, like the soap you buy in the store, Dash or Cheer or something?

RB: No, I don't guess it worked any better (laughs). It, it was good I guess to take / MB: Did the job. / the grease out of their work clothes and, uh, where they worked out in the, oil fields or something like that, you know, and, uh, it'd take the grease out, you know we use to didn't have any washer, uh, we'd wash our white clothes and then we'd boil and then we'd, uh, (laughs) after we boiled them we'd wash um out again and then rinse um.

MB: Wow, that was a big job.

RB: Then we had not the automatic washer but the one with the,
/ MB: Wringer? / yeah, you cranked it (laughs).

MB: Did the clothes last very long with all that hard scrubbing?

RB: I've studied about that these days how they but I, they did
I guess it might have been better material than they have
today, / MK: I think that part had something to do with it
(laughs). / I did hate to wash, Walker use to wear bib
overalls and way back yonder (laughs) but might as well
wash a bed tick (laughter). But he got out of that
(laughs) he just thought he had to have them bib overalls
to wear, everybody else wore um I guess.

MB: The clothes didn't shrink or anything when you put um in
that boiling water?

RB: Huh, uh.

MB: Oh.

RB: We didn't have all these man made fibers I said today
I guess.

MK: I guess that's right, they probably shrank the first time
you did it / RB: Yeah. / but you made um big enough to
take care of that / RB: Yeah. /.

MB: Did you do all your own sewing?

RB: Well alot of it / MB: Make all your all's clothes? /
while you all was growing up didn't we do, Maudie sews,
she made a dress when she was 11 (laughs) but the rest
of um didn't, but we did, I did.

MB: Did you make the coats and all your clothing?

RB: No, I, I made the, some of, when they was little some
little coats out of some, maybe another coat or something
but I never made the, I wasn't that good a seamstress (laughs).

MK: You didn't have time with 6 kids.

RB: No, I didn't have time.

MB: Where would you go to shop?

RB: Well we just went to Wayne, it was just 2 miles cross this hill right here to Wayne and we'd go, we didn't have a car then we ride horse, went to town once in a while but, uh, see what was, uh, Walker worked bout 28 years, 29 I guess he's worked at Owens, he worked in town and, you know, we'd go, he hadn't had a car all that time but, uh, since then why but haven't much made much lye soap since then I don't guess, do you remember making lye soap, / MK: Yeah, I barely can remember. / making lye soap?

MK: She said somebody in class the other day was telling about, uh, holing up the potatoes and things and we use to do that.

RB: Yeah, we use to do that, uh, . . .

MB: How would you do it?

RB: Well we just spread out the dirt in kind of a little hole.

MB: How deep?

RB: Oh . . .

MB: Below the frost line or, or didn't you care about that, like 6 inches below would be the frost line around here, did you . . .

RB: Well we just kind of make it, kind of a hole in the earth to, to put um in and I don't think we put any leaves under um but, uh, we poured um all out and kind of leave um in a form till it be, you know, / MB: A mound? / like a mound and then we'd put straw and leaves over that then the dirt, oh I imagine 6 or 8 inches of dirt, you know, just shovel it up over um and then sometimes he'd throw a piece of tin or some fodder shock up over it and oh they keep good.

MK: But we didn't do apples that way, did we?

RB: No, we use to, when me and Walker were married they was a apple orchard back here and this, uh, old barn it wasn't in the shape it is now (laughs) but they just build a, a pen over there next to the stalls, you know, in the hall and fill it with straw and then just put straw over um and they'd keep there all winter with that straw over um.

MB: The mice wouldn't get at um or anything?

RB: No, I don't, they just have, have so many apples they just pour um over there / MB: Huh. / if they'd of got a few of um / MK: It wouldn't hurt, huh? / (laughs).

MB: Did you do any of your other vegetables that way, bury them?

RB: Well we had turnips, we still once in a while if we have turnips, they don't keep in a celler or anything they just, uh, get / MB: Soft? / soft and, uh, so we, uh, just make a little place out and put a few sometimes if we want some in the winter or spring just put us some turnips in there, course nobody eats um but Walker and mom.

MK: We use to dry alot of apples.

MB: Yeah, how'd you do that?

RB: Well I never did dry very many apples but Walker's uncle lived down here they use to, they'd, uh, spread um outside now I dried a few but not too many, I think you dip um in salt water and when you peeled um you drop um down in salt water and, uh, and you spread um out on to tables but I never did dry too many apples use to schuck beans when Walkers made schuck beans, dry beans, you know, you leave um whole I believe, strung um, string um on a string, but since Walker's father gone I never did because Walker wouldn't eat um and I never did like (laughs). But lots of people today do that, dry their beans.

MB: Someone said it's a tradition around Thanksgiving to have the / RB: Schuck beans. / schucked beans, / RB: Uh, huh. /

you know how they . . .

RB: Dried apple pies.

MB: Yeah. Why is that, do you know how that got started or . . .

RB: Well it was just back when I, it was a treat back in those days / MB: Oh, it was a treat. / they had their schuck beans and their dried apples.

MK: Probably has something to do with the Thanksgiving tradition itself that it was the bounty of the land / RB: Uh, huh. /

MB: Were there any sweets, any special dishes that you would make at holidays that were a real treat?

RB: (Laughs) / MK: Can't remember. / always made lots of preserves and pear preserves, jellies and everything that way.

MK: We always did our own pickles and salt brine pickles and, and all brine. We hardly ever bought any pickles / RB: No, I always made . . . / in our whole life, have we?

RB: No, I still, I don't when I ever bought a can of pickles to the store (laughs). Use to make 14, what they call 14 day pickles, takes 14 days getting through (laughs).

MB: What'd you do, soak um in the . . .

RB: In the salt water then for a week and then you fix your vinegar, heat it one day, take it out heat it the next and add more sugar you know as you go along. They were good but this last few years I haven't made any of those.

MB: There's alot of traditions around Thanksgiving, you know, the dried apple pies and the schucked beans, was there any around Christmas, any special foods or anything special that you did year after year cause it was a tradition?

RB: Well we've had turkey every (laughs) / MK: We grew our own. / yeah, we grew our own turkeys and, and uh, we had turkey and

cranberry sauce.

MK: Pumpkin pie, we grew our pumpkins / RB: Yeah. / and made the pumpkin pies.

MB: Was there anything special you did year after year after year, was it a family thing or / RB: Well we always made . . . / where everybody got together?

RB: Apple butter, we use to make it out in the kettle, made apple butter bout every year and . . .

MK: But as far as, as a holiday food tradition I guess our family just didn't have one, except what everybody else eats turkey and / MB: Yeah. / pumpkin pie and cranberry sauce and that sort of stuff.

MB: How did you make the apple butter, did you have a special family recipe?

RB: No, we just started cook, (laughs) just started peeling apples. We use to just peel um and start cooking um outside, you know, and we had, just kept adding and cook um down but in the later years I cook my apples and run um through the colander and then just cook it, put it back out in the kettle and cook it and any more I, I make it on the stove / MK: In the kitchen (laughs). /.

MB: What do you add to it I don't know wha-, I know it's apples / RB: Cinnamon. / and . . .

RB: Apples and sugar and, uh, we use the oil, oil of cinnamon in it.

MK: And sometimes you use wintergreen, some of the others.

RB: Yeah, you have, you can get the, just in little bottles like that and oh it's strong, it don't take too much and, uh, . .

MB: But it really doesn't have any butter in it, doesn't it, / MK: No. / that's just . . .

RB: The apples cook down it's called apple butter, uh, huh.

MB: Oh, I always wondered / MK: (Laughs). /.

RB: We use to can lots of apples and make apple jelly and I haven't made any apple jelly in, I don't know when. Don't have any apples that's tarty enough I reckon.

MB: Did you ever make cider?

RB: No, but, uh, we, neighbors around have made it and we got it but, uh, from them but we never did make cider.

MK: You have to have a special press.

MB: Yeah.

MK: To press the juice out / MB: Yeah. / / RB: Yeah, juice out. / and we just didn't have that.

MB: Was there any, uh, mill you could go to like to have your own corn ground?

RB: Oh we use to grind our own corn all go to mill we never had any hardly, long years ago we, any meal from the store hardly, but I don't guess they's any place around close now person could even get any ground.

MB: How did you grind your own?

RB: Well we didn't grind it here they's special places in each commu-or in different communities they use to, uh, now when mom was, when we was home they was just a little ways down the road people had a place they'd take their corn and have it ground into meal but I think Walker use to take it up above Wayne when / MK: Out towards East Lynn. / Judge Ferguson's father I think, uh, what they call a grist mill or something up there, he took it up there and had it ground.

MB: Would you pay for it or would you give him something instead?

RB: I don't remember I imagine they / MK: In my time I expect he paid for it. / yeah he paid for it and we use to, uh, I don't know whether that's for Maudie's time or not we use to

raise our own wheat and they cradled it and, uh, he'd taken it down in Kentucky and, uh, just a whole truck load of wheat and he'd get enough flour to do us a year. In that old house down there we had to put it up in, a big room upstairs and put barrels of um, just stack it up to keep the mice from / MB: Yeah. / getting on it and rats.

MB: Did you have to seal it real tight?

RB: No, we just stacked it up on top of those barrels with boards on um so that mice and rats and do us, it was called KY Flour, use to get it, buy it at the store around here but that was the mill we'd taken it to, it was just in the bags like had at the store, you know.

MB: Was it a coarser ground than they have now that you buy?

RB: No, it was, it was just regular flour like you would get at the store they, then he got the, the, what they call the off falls or the middlans for the hogs, you know, the / MK: The outside of the wheat grain. / yeah, / MB: Bran. / they'd bring that home and it was called middlans or, and (break in tape).

MK: For, oh, we had a wood stove in the kitchen and mother got up like 4:00 in the morning to make, to get that stove heated up and make the biscuits and the gravy and get daddy to Huntington by 7:00.

MB: How did you make the gravy with out, did you save all the drippings from your meat?

RB: Fry our meat for breakfast, you know, and I just brown a little flour in that, put my milk in there that's what, he wants that on his biscuits and they claim it's not good for you, you know, that grease but he still eats it (laughs).

MB: Did you call it red eye gravy?

RB: Well now the red eye gravy was / MB: What was that? / when you fry ham and, you know, it'd be kind of brown in the skillet then you put a little water in that and, and that,

uh, makes the red eye gravy.

MB: Oh, I always wondered [MC: It's, uh, . .] what that was.

RB: We use to call it brown slop or, it's delious (laughs) on your biscuits. But we always made that when we had ham and then, but my husband always loved biscuits. Oh once in a while I give him toast on Sunday morning I let him sleep too late (laughs) since mom's been sick I take care of her, I still milk the cow.

MB: Do you [RB: Um, mmm.] by hand? Do you, what do you do with the milk, I mean do you have it purified or just use it?

RB: No, I just use the raw milk and I churn, my husband likes the milk and the butter, he won't eat this margarine and, uh, we don't have a cow all the time but, uh, he went and bought one last spring, give \$400 for it (laughs) and so I've been milking this summer (laughs).

MB: Do you ever put anything special over your cobblers or your bread puddings?

MC: Goodness sakes (speaking to a child).

RB: No, I don't think so.

MB: Did you ever put milk over it or anything?

RB: Oh yeah, my husband always puts, uh, we use to when we made apple cobbler make a dip of nutmeg and sugar.

MB: You call it dip?

RB: That's what we called it, dip, wasn't it Maudie?

MB: We were talking about that how certain counties in West Virginia call it that and other counties don't.

RB: Well we, yeah we use to put dip over it. Now Walker, if he eats, uh, I can just make plain jello, he'll put that jello out in his plate, er in a bowl and pour milk over it. He

just, but he always use to put the, make a little pitcher of dip we call it and put the nutmeg in the, but with the blackberry cobbler he just put plain milk on that.

MB: Were there any other wild berries or anything around that you could use you mentioned blackberries, did you have . . .

RB: Oh we use to get a few dewberries, not very many, use to have huckleberries over at mom's but, uh, been years we haven't seen no huckleberries, have we?

MK: No, and, and raspberries.

RB: Yeah, we have raspberries, we have um tame now we have raspberries. We, all of us made jelly to do us, didn't we Maudie, last year? But raspberry jelly.

MK: We didn't have, well rural electrification didn't come to our area till I was about 6 I guess so we didn't have refrigeration / MB: Right. / for a long time so mother maybe you can tell her how we kept the milk.

RB: Well we, where this house was built we had a celler house and we'd, me and Maudie and (inaudible) tore it down when we built this (laughs) and, uh, it was cool you see back in there and then we had a, well was still in there on that old porch and it's a real deep well you could draw a bucket of water out, it was cold and I just set a pan of water and just set my milk down in that water and it'd keep for, you know, for supper it'd be good and cold, set it down in the celler.

MB: How long would it last, just a day?

RB: Yeah, I imagine by the next morning it'd be fair, we'd get the night's milk and do it the same way, you see, and we'd have, always have plenty of milk and then we take the cream and we'd churn, kept our butter in there, in a covered dish and so nothing would get in it and . . .

MK: The people down here put their milk down in the well.

RB: Yeah, that's the way, you know, in a tight bucket of some

kind and, and a rope and let it down see where it'd keep cool down in the well but we didn't do that. I's always afraid it'd get split and I'd just have to get down in there and clean out (laughs) the well (laughter). And how did you keep your all's milk cold, mom, do you remember when you's . . .

MB: How did you keep your milk cold?

RB: You didn't have a celler, did ya?

MC: Yes we always had, after our marriage, you mean?

RB: No, down to grandma's.

MC: Well had a, a / RB: Spring. / meat house with a cement floor in it and then they'd set it in on that floor and pour water around there to keep it cool.

MB: Was it below level like in a celler?

MC: No, it wasn't, it was just up on top of the ground.

MB: How long, would that just last for days, just the milk you use that day?

RB: Yeah. . .

MC: Well it'd keep the butter solid and keep the milk sweet through the day for us to drink. It kept pretty good there.

MB: Did you ever have a spring house, they were talking about that where they build um by the river, keep a pool underground.

RB: No, we didn't, momma carried, you carried your water from a spring though, didn't ya?

MC: Yeah, when it was, fore I was married, when I was home I did, / RB: Yeah. / yeah, carried water from a spring, right smart piece.

RB: And then they'd catch rain water, you know, in barrels to wash in, you know.

MB: Hum.

MC: Dad drilled a well right in the yard and it was bad air in it and they had to fill it up with rocks / MB: Hum. / and so we had to carry water from that spring all the time.

MB: Was it close to your house, just right by the house?

MC: The well?

MB: No, / RB: The spring. / the spring.

MC: No, it was a right smart little piece.

RB: Almost for as down to that house yonder, wasn't it?

MC: No, it wasn't quite that fer, wasn't quite as fer from here down to Mill's.

MB: Were most of your, your father and your grandfather mainly farmers here in West Virginia?

MC: Yes.

MB: All farmers?

MC: Yes, they had, they were farmers.

RB: Grandpa carpentered some, didn't he, for people?

MC: No, he painted.

RB: Painted, he was a painter.

MC: He was a painter in his later years but, uh, . .

RB: My dad just farm and then / MC: Mostly he farmed. / after they started building oil wells around here he worked around the oil wells quite a bit.

MB: Not in coal mining, though?

RB: No, no coal mining. He worked with a team, / MB: Um, mmm. /

you know, and haul, had haulers.

MB: Is there much coal mining right around this area, I mean right here in this?

RB: No, not around here, no it's, uh, 'bove Wayne.

MB: Yeah, that's what I thought.

RB: They use to have some coal over on White's Creek but not any more.

MB: Was never a big area right here.

RB: Huh, uh.

MB: Just mainly farmers.

RB: Uh, just farmers, uh, huh.

MB: Was there anything around the house that you did like did you ever have quilting bees or . . .

RB: Yes, we use to, uh, our neighbors here almost every week somebody have a quilting and we'd go gather up and quilt, we loved that.

MB: Did you do your own or did you all work on someone elses?

RB: We did, we put in one for ourself, you know, when we wanted to get one quilted we just, uh, invite the neighbors in and they / MK: They covered East Lynn. / well most of the time here we, we'd just, uh, fix lunches ourself course they's alot come, you know, that didn't know much bout quilting and they'd always help with the dinner (laughs), everybody have a good time.

MB: What about the patterns, you know, there's all different kinds of patterns in quilts, you know how any of those got started, you just try new ones or how did you . . .

RB: Well just each one get one somewhere and we just (laughs).

MB: Did they go back in any family tradition about, I mean, you know, like the shape the, uh, quilt would take, the different patterns, the Log Cabin Quilt and some of these others that are. . .

RB: Wedding Ring / MB: Wedding Ring, yeah. / well I've made, I give my Wedding Ring, I had one, had it a long time, a daughter just moved out here while back I gave it to her, was just up there not doing anybody any good, just give it to her (laughs) and, uh, . .

MB: Did you all just kind of decide on the pattern and sit down and do it, / RB: Yeah, sit down . . . / you knew how to / RB: What pieces you had. / Did you ever swap pieces?

RB: Yeah, we use, we had a, a here once each one made a certain kind of block when we visit this person's house we'd take that block and she'd have one from everybody in the neighbor and we'd put our initials, embroidery initials on it. I still have mine up in there.

MB: What'd you call that?

RB: I don't, I can't remember it, I've had that quilt here for so long but I don't know whether we just call it / MK: Friendship Quilt. / Friendship Quilt / MB: Friendship Quilt. / or what, but, uh, it was made out of all different kinds of blocks, it wasn't so pretty but I mean cause it was different and, uh, but it was, you know, remember all the ones that some of um's gone now maybe in mind, some of mine. I have a quilt that mom's mother pieced I, I never did use it, it was a basket I believe, bow tie, it was called bow tie with green piece, out of green and white all over the bed. I never made too many fancy (laughs) cause I had so many children I had to whip um up pretty fast (laughter),

MB: You didn't make a quilt for each child, I know that sometimes in families they would / RB: Oh yeah, I give um all quilts when they . . . / make each one.

RB: When they married I give um all, made all of um quilts.

MB: Do you know, uh, did, did your family live in, uh, Buffalo Creek where you grew up, did your, like your mother grow up there too?

MC: Yes, right close to there she was, I think she was born up about the Shoals, you know where Shoals is, / MB: Um,mmm. / well and then they moved, uh, out I guess 3 or 4 miles from Buffalo Creek and she lived there then till she married. They didn't live right in Buffalo Creek like we did, they lived out about 3 miles I guess, out way from Buffalo Creek.

MK: Did Granddaddy Haney grow up down there too, granny?

MC: Huh?

MK: Did Granddaddy Haney grow up down there too?

MC: I think he did, yeah, I think th-they was a old, a old, use to be a old homeplace there and, uh, I think they was born and raised there.

MB: Another thing that I didn't ask you, do you know of any tall tales or any stories that have been brought up since you were a girl that people would tell when they'd get together?

RB: Probably knows alot / MC: Well . . . / of um.

MB: Any good stories.

MC: Well I don't remember.

MB: Well you think on it a minute, okay do you remember any, from this area or just things that you, people would get together and tell that happened or?

RB: Oh I, (laughs) I don't know.

MK: They was the Hatfields and McCoys, you know, / MB: Yeah. / some around here, uh, well not, they were from Mingo County, next county down and, uh, like Granddaddy Booth use to have all kinds of tales / RB: Oh . . . / bout the Hatfields and McCoys.

RB: Well we have a book.

MB: Do you remember any of those?

RB: Well we have a book here somewhere 'bout um they, it's been so long since I read it (laughs) I can't remember much about it.

MK: But, uh, Devil Anse was the head of all the Hatfield clan. Then they was a McCoy clan and they got into a big feud over a hog and some of their kids trying to marry each other when they hated, you know, uh, it was a big mess and, and
/ RB: It just kept growing and growing. / it was like murders and mess, you know, / MB: Yeah. / just all kinds of stuff but granddaddy met Devil Anse on the train one time and sat next to him on the train when he was an old man and, uh, he was, he told granddaddy the one thing that he regretted bout that whole thing was that he had burned up a lady and her baby in a, in a crib one time but, uh, that, the rest of the things were just kind of retaliation of things that happened to us but that was the one thing that kind of bothered him into his old age.

MB: You mean they would set each other's houses / MK: Yeah. / on fire?

RB: Yeah, oh / MB: Oh. / it was just, you know, it just went on and on until it just was, uh, . .

MB: Was the whole area terrorized by them, were they all scared that they or did they just pick on each other?

MK: I think they just picked on each other as I recall, this was back / RB: But they was different families of um. / before my time.

RB: You know the children were married and there was, you know, different / MB: Yeah, there was probably lots of cousins. / yeah, and it all, it just affected all of um and, uh, . .

MB: How long did it go on, do you know?

MK: I don't have any idea, several years though, didn't it mother?

RB: Yeah, it went on for several years. _Course they've got a movie about it now that play up at / MB: Beckley._ /
 / MK:_ Yeah, Beckley._ / I don't know how much it's like the / MB: Yeah._ / real thing or not you know they add alot (laughs).

MB: Right, dramatize it.

RB: But now, uh, as far as the families I guess they were suppose to been good, you know, people but they just got mixed up in that, just kept a going till they well, uh, . .

MB: None of that happened around here / RB: No._ / they wasn't any feuding between families or bad feeling or anything?

MK: Not, not that I know of, I mean not any to the point that anybody shoot anybody, uh, we did have a hanging on the courthouse square at Wayne one time (laughs).

MB: What was that about?

RB: It was a Walker (laughs).

MK: Relative of my dad's.

RB: No, I don't think they were, / MK: Oh, were they not?_ / I don't think they were from up, way up, was it from Louisa mom, the Walker that was hanged, Wayne, I declare that's been in the Wayne news stories bout that but I can't . . .

MC: He was hanged down at Wayne / RB: Yeah._ / but I don't remember.

RB: Uh, they came from miles and miles to that hanging,
 / MB: What'd he do?_ / women, children.

MB: What'd he do?

RB: He killed a man but I, I don't know (child's voice in background) he was hired to kill a man, wasn't he?

MC: I think so.

RB: Yeah, he, somebody hired him to kill this man and they, they

brought him out here and, uh, they was going to have, certain day they was going to hang him well they come from miles and miles, people, women with babies had come, walked for miles and miles to see that then of course when it happened I think they turned their head (laughter).

MB: Did they ever find the man who hired him to kill the guy?

RB: I don't remember now bout that but, course that was before my time but I hear Mr. Booth, Walker's dad tell . . .

MB: Do you know what year that was, was that like the turn of the century?

MK: I would expect about that time.

MB: Is that about the turn of the century when the hanging happened?

RB: Was that fore you was married, mom?

MC: Oh yes, yeah that's fore I was married.

RB: But I've heard Mr. Booth was there, I've heard him . . .

MC: I was married in 1909 but they was, uh, fore I was married, fore ever I ever come to Wayne.

RB: But they said there wasn't any crimes around, you know, here for years and years after that and, uh, / MB: I bet (laughs). / they was an old preacher that, uh, lived over there, nice old man and I've heard Mr. Booth say he'd say, "stand up, Leban," you know, when they was getting him to stand up to put the thing on his neck said he say "stand up, Leban, stand up, Leban," I said I believe I'd of stayed out of it. But he was right there with him to and when they, when they put around said he'd say, "stand up, Leban," / MB: Huh. / Leban Walker I think was his name, but I've heard.

MB: Do you know if they found the man who hired him to kill that person?

MC. Well I don't, no I don't remember a thing about that.

MB: Hum. That must have been talked bout for years and years.

RB: Oh it was, it was just, you know, it was just something that was.

MB: Was his family in disgrace because that happened to
/ RB: I don't, I don't . . . / him or was it just
accepted, they were . . .

RB: I don't remember whether he had any or what kind of family he had or anything.

MK: But that, that's common in this area or in I guess in Appalachia itself is for family name to be very, very important and your, everybody kind of knows your family history from everybody, everybody knows everybody, it's not like in the city.

MB: Right.

MK: And so if your uncle was the local chicken thief why they (laughter) knew bout it.

RB: Uh, another thing that happened round here and, uh, (laughs) as granny says it's one of them Booths (laughs). Uh, they was an old man Setter that use to, that was in Westmorland and this Harnet Booth now he was a little bit relation to my husband and 2 more men from down there got that old man and brought him up this road here and take him over across from where White's Creek over on Bragston to an old coal mine, he knew where that was and, uh, they wanted a ransom for him, you know, I guess he had plenty of money but, uh, they put him back in that coal mine and he was old and, uh, did they ti-do you remember whether they tied him or whether they fixed him where he couldn't get out or something, whether he was so old he couldn't get out or what?

MC: Well they, didn't they hurt him some way?

RB: I think they hurt him some way but they, they kept him in there 2 or 3 days now they might have stayed there with him I don't know some of um but any how he was in there and, uh, they was a neighbor over on the other side of the creek, hill,

happen to be coming up through there and he could hear some moans and groans and he couldn't tell where it was coming from so the next day he got the boy that lived right up next door to mom to go over, says I want you to go over there, I heard something but I can't tell what it is, there's something over there making all this noise, somebody in distress or something. And he took this boy and they went and they found that old man in that coal mine and they brought him, they called the law first and they went and got him and, and they brought him down to the closest neighbor and they give him a little warm milk cause he'd been in there 3 or 4 days with that cold without anything and course they got the men and they were executed.

MB: Who was the law then, sheriff, was there a local sheriff?

RB: Well now that hadn't been too many, how many ye-, since you . . .

MK: No, that was before my time.

RB: Was it?

MK: But, uh, yeah, the sheriff I would say would be the
 [RB: Yeah.] local law enforcement official in those days.

MB: Was there like one for the whole county?

MK: Well they's deputies.

MB: Yeah.

RB: Deputies, yeah, any how they, he died just in a , but he, he lived long enough to tell um soom, well soom as they got him they told him who put him there cause the, one of um roomed right in his house I think or in his apartments or something. But he told um and they just went and got um, and uh, but we, Walker had seen the man coming as he'd go to work he passed um coming up through here course he knew the man, the Booth man, he'd stayed over on Patrick a long time and, uh, course he'd been, sometimes he didn't have right good mind, didn't he mom?

MC: No, he didn't have.

RB: He'd been shelled shocked or something in the war and, and uh, course he knew better than that I guess but the other was just young men, I think they was just 28 or 30 or something but he was older, he was probably the, well he the ring leader of it, I don't know but they, it was an awful thing at the time (laughs).

MK: Another thing that happened when my granddaddy was just a young man. They use to have county fairs in Wayne and everybody brought in their prize stock to the county fair, that was the big I guess yearly social event. So my granddaddy had a prize bull and somebody else had one too and they got loose and got into a fight in the, uh, street around the courthouse, / RB: At a fair, you know, and all the people around. / inside the, anyway the picture of this bull fight got on what would be equivalent of the Associated Press I guess, but anyway it was in a newspaper in California / MB: Huh. / and my granddaddy, the reason he thought about the John Wilkes thing was that he got a letter from a man named Booth in California and asking about all the Booth relatives back in this area and telling him about his dad who was from this area but would never say a word bout his past and, or was from the east anyway he wouldn't say anything.

RB: So we don't know much bout where he come from, what his family or anything.

MK: And my granddaddy see always thought that was John Wilkes who got away (laughs).

MB: Oh.

RB: But his, the books don't say he did, you know.

MB: No.

MK: No, he was suppose to be burn in that barn.

RB: But he always thought that somebody else got burn in that barn and that was him. He said it was the same birthday

I think as John Wilkes / MB: Huh, that's fascinating. /
and, yeah, he always thought that that letter's still in
this house, Walker tried, wanted me to find it the other day.

MK: I saw it when we cleaned out granddaddy's trunk after he
died but I don't remember what happened to it.

RB: I've got it in there somewhere.

MB: Oh, some historian I bet would like to see that. That's
fascinating there's so many stories about that.

RB: Yeah.

MK: And they, their financial arrangements were so funny. When
we cleaned out granddaddy's trunk we find all these personal
notes like somebody would come over and borrow \$10 from my
granddaddy and write a personal note to be paid at a certain
time and so he kept all those and, uh, it was just real
fascinating to read back through all the financial arrangements.
I guess the bank, well there was a bank / RB: Yeah. / but
maybe granddaddy was part of the (laughs) bank of this
community or something, I don't know what.

RB: Well (child's voice in background).

MK: Granddaddy use to instead of working horses they had oxen
that they worked here on this farm that was before my day
and probably before yours.

RB: Yeah, I have seen them work oxen in the oil fields but not,
we didn't have any. Still got the old ox yokes and things
over at the barn.

MB: Oh, do, did the farming implements that you used were they
made by the blacksmith or did, did you make them or did you
buy them.

RB: Well we bought all we ever did use, I don't know . . .

MK: Daddy use to do some, a little blacksmith.

RB: Yeah, he could sharpen the, the tools and he, he

┌ MK: Well he had a forge. ┐ shoe his, Clarence Turner
does, he, he, I've, he's, he put shoes on the horses you
know, and uh. . .

MK: He use to make his own single trees ┌ RB: Yeah. ┐ and
harrow handles and ax handles and that kind of thing.

RB: Yeah, he loves to do that, I mean to whittle um out. He's
hoping to retire he can pittle again (laughter).

MB: Did he carry, uh, does he always carry a pocket knife on him?

RB: Oh you couldn't, that's a part of him (laughs).

MB: What kind of a knife is it, do you call it anything besides
a knife?

RB: Just a pocket knife, ┌ MB: Pocket knife. ┐ yeah, he has a
dozen, half a dozen or more here.

MB: Did you ever carry one?

RB: No, ┌ MB: No? ┐ I had a little one oh he found somewhere
give to me when me and him was married, it's here somewhere
in one of my old pocketbooks, ┌ MK: Yeah. ┐ I use it to
clean my fingernails with.

MB: Did you ever carry a pocket knife when you were a girl or
when you were growing up?

MC: No.

MB: Some people do.

RB: I've got a little knife on my fingernail clipper thing that
I carry, I do carry in my pocketbook it was Larry's.

MK: But it's not for protection.

RB: No.

MB: No, that's what alot of um do ┌ MK: Yeah. ┐ or just, just

to have with um to whittle / RB: Might pay us these days
(laughs)._/.

MC: Had 2 brothers that came on later on they carried their
pocket knives.

MB: Did they? What'd they use um for?

MC: Well just / RB: Whittling. / / MB: Whittling? / whittling
and . . .

RB: Everything round the barn yard, / MC: Yeah. / Walker is
always getting his out.

MB: Maybe I'll turn it off less we can think of something
(break in tape).